

MANUAL

BBQ

AUSTRALIAN BARBECUE



Auckland
Perth
Canberra
Hamilton
Cairns





Item #: 14.112.35



Item #: 14.112.36



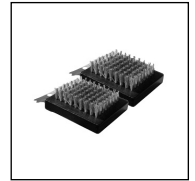
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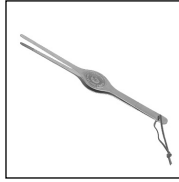
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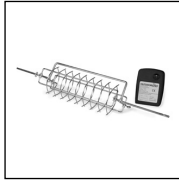
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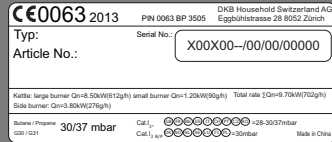
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User Manual

IMPORTANT:

please make a note of your Australian barbecue's serial number of the back page of this manual straight away. Depending on the model the serial number can be found on the data sticker which is either on the frame or on the base plate. The serial number is important to ensure queries, spare parts orders and warranty claims can be dealt with easily.



Keep the user guide in a safe place. It contains important information about safety, operation and maintenance of your gas barbecue.

For Your Safety

Every person using this barbecue must understand and exactly follow the ignition instructions. Do not let children operate the barbecue. The user is responsible for the correct assembly, handling and maintenance of the barbecue. Disregard can cause accidents.

Keep flammable liquids, materials and spare gas bottles away from the barbecue. Do not store or use the barbecue or a spare gas bottle indoors.

Before starting up your «Australian Gas Barbecue», please read, understand and observe the following instructions!

The barbecue is for outdoor use only. Keep it at a safe distance of at least 1 meter from flammable objects (i.e. walls, projecting roofs, fences etc).

Gas Bottles

Gas bottles may have a maximum weight of 7.5 kg when placed on the base plate. Position the bottle on the designated spot, see assembly instructions. Please make sure that the gas regulator and all other connections are tightened. **Conduct a «Leak Test» before starting up the barbecue and after every time you exchange a the gas bottle.** Gas bottles must not be exposed to temperatures higher than 50°C, or stored in closed areas or in basements. Follow the safety instructions mentioned on the gas bottle.

Safety Instructions

Operate the barbecue following the «Lighting and Operating Instructions».

- The gas barbecue is for outdoor use only.
- Keep the barbecue a safe distance of at least 1 meter away from flammable objects (i.e. walls, projecting roofs, fences etc).
- Never leave the barbecue unattended while in use.
- **WARNING:** Some parts become very hot during use, keep the barbecue out of the reach of children.
- Keep flammable material a safe distance away from the barbecue.
- Do not push appliances, which are fitted with castors, over uneven surfaces or ledges!
- Ensure that the fat drip pan is always completely closed and locked into place while in use.
- Do not move the barbecue when in use.
- Wear protective gloves or a long sleeved barbecue safety mitt when operating the barbecue.
- After use turn off the gas supply on the barbecue first and then turn off the gas cylinder.
- When changing the gas cylinder, ensure that the gas supply is turned off both at the barbecue and at the gas cylinder and make sure there are no combustible materials nearby.
- After every gas cylinder replacement, carry out the leak test to ensure that there are no leakages.
- If you think there is a gas leak, turn off the barbecue and gas cylinder immediately and have the fittings checked by your local gas distributor.
- If the tube is damaged or worn out, replace the tube and regulator immediately. The tube must be kept straight at all times. Ensure that it does not bend or twist. Remember to turn off the gas supply on the barbecue and gas cylinder before removing the tube.
- OUTDOORCHEF recommends that the gas tube and gas regulator be changed every two to three years.
- Ensure that the air vents in the barbecue lid and base remain clear at all times.
- Important: Ensure that the gas tube is routed away from the hot barbecue surfaces and that it is not bent or twisted.
- Do not change or alter any of the barbecue components or settings.
- **IMPORTANT:** Ensure the correct regulator is used: 28 mbar butane (not supplied but available locally), 37 mbar fixed (not adjustable) propane (not supplied but available locally).
- If the barbecue is not working at full capacity or if there is suspicion of a blocked gas supply, consult your local gas distributor.
- Only use the barbecue on firm, safe, non-flammable surfaces.
- Avoid temperature shocks on appliances with granite surfaces.

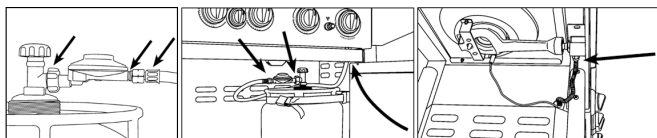
- Never store the barbecue near flammable liquids or flammable materials.
- The gas cylinder must be stored in an open, well ventilated area out of the reach of children.
- Never store a gas cylinder (full or empty) indoors.

Leak Test

WARNING: Do not permit sources of ignition in the area while performing the leak test - this includes smoking! Never test for gas leaks with a lit match or open flame! Always check for leaks outdoors.

1. Check that the control knob is turned to the «OFF» position.
2. Open the gas supply on the gas tank by turning the knob counter clockwise.
3. Check all gas connections by brushing a 50/50 solution of liquid soap and water onto all connections.
4. Look for bubbles in the soap solution which indicates that there is a leak. **IMPORTANT!** The barbecue must not be used until the leak is eliminated. Close the gas bottle. The leak(s) must be stopped by tightening the connections if possible, or by replacing the defective parts as recommended by the barbecue distributor.
5. Repeat steps 1 and 2.
6. Consult your local gas distributor if leaks persist.

NOTE: Conduct a leak test each time the gas supply is connected or replaced and every year when using your barbecue for the first time in the barbecue season.



Before the first use

1. Wash all parts that come in contact with food.
2. Conduct a leak test on all gas piping parts as described under chapter «Leak Test».
3. Fire the «Australian Barbecue» for approximately 20–25 minutes on the highest level.
4. Ensure that the fat drip pan is locked into position. This also applies to normal grilling.

Lighting Instructions

NOTE: It is not always necessary to use all burners at once. This depends on the type of cooking and the amount desired.

Igniting the main burners

Auckland, Cairns, Canberra, Hamilton, Perth

1. Ensure that the gas regulator and all other connections are tightened. Please refer to the instructions given under «Leak Test».

2. Open the lid. Never light the burner with a closed lid.
3. Open the gas supply on the gas tank by turning the knob counter clockwise.
4. Turn the left gas knob to the «ON» position.
5. Push the ignition knob repeatedly until the gas is lit.
6. If the gas does not ignite after 3 seconds, turn gas control knob to «OFF». Wait for 2 minutes for the unburnt gas to evaporate. Then repeat steps 3, 4 and 5.
7. If the barbecue does not start up after 3 attempts, please refer to chapter «Troubleshooting» to find the problem and correct it.
8. Always start lighting the burners from left to right.

Igniting the side burners

Auckland, Hamilton, Perth

1. Ensure that the gas regulator and all other connections are tightened. Please refer to the instructions given under «Leak Test».
2. Remove the granite cover from the shelf on the left and place it under the right one, into the holder provided. **IMPORTANT! Never ignite the barbecue when the granite cover is closed.**
3. Open the gas supply on the gas tank by turning the knob counter clockwise.
4. Set the small gas regulator marked «SIDE BURNER» to «ON».
5. Push the ignition button repeatedly until the gas is lit.
6. If the gas does not ignite after 3 seconds, turn gas control knob to «OFF». Wait for 2 minutes for the unburnt gas to evaporate. Then repeat steps 3, 4 and 5.
7. If the barbecue does not start up after 3 attempts, please see refer to chapter «Troubleshooting» to find the problem and correct it.

Igniting the infrared burner (power burner)

Caution: Never use the infrared burner when the cover is closed.

Auckland

1. Ensure that all connections between the gas tube, the gas pressure regulator, and the gas tank are tightened. (Follow the instructions given in chapter «checking tightness».)
2. Open the barbecue cover. **IMPORTANT! Never ignite the barbecue when the granite cover is closed.**
3. Turn on the gas flow on the gas tank.
4. Set the right gas regulator marked «POWER BURNER» to «ON».
5. Press the ignition button and hold it down until the sparks ignite the gas.
6. If the gas does not ignite within 3 seconds, set the gas regulator to «OFF». Wait for 2 minutes for the

unburnt gas to evaporate.

Then repeat steps 3 to 5.

7. If the barbecue does not ignite after 3 attempts, refer to the «Troubleshooting» section to find the problem and correct it.

Grilling with Cast-Iron Burners

1. Pre-heat the barbecue for about 15 minutes with the lid closed before cooking food.
2. Then place the food on the barbecue and turn the gas knob to reduce the heat to the required temperature.
3. To save gas, we recommend switching off the unused burners when cooking only a small amount of food.

Grilling with Infrared Burners (power burners)

Heat the barbecue at full power («HI») for approx. 5 minutes with the lid open. Put the food you want to grill onto the cooking grid. The infrared burner is best suited for quick grilling.

Caution: Never use the infrared burners with the cover closed and never place the grill surface on top of the infrared burner. This could discolour the cover or deform the grill surface.

After Cooking

1. Switch the gas knob to the «OFF» position.
2. Close the gas supply on the gas bottle (clockwise).
3. Leave barbecue to cool down completely before cleaning it.
4. Put the barbecue cover on the barbecue.

Cleaning

Very little cleaning is required between uses as most of the fat either evaporates or drains into the drip pan. Use a brass bristle barbecue brush (not a steel brush) to clean the cooking grid and the grill surface. Remove the cooking grid and the grill surface and scrape any built up greasy deposits from the cast-iron burner. The infrared burner never needs to be cleaned because it burns off the grease immediately while cooking. Carefully pull out the drip pan to clean with the OUTDOORCHEF BBQ Cleaner. **IMPORTANT:** You can also use oven cleaner. After rinsing off the cleaner, dry the barbecue completely by heating the unit on the highest temperature.

OUTDOORCHEF BBQ Cleaner – Use:

For the sake of your hands, wear gloves and even glasses. Spray the barbecue or the accessories thor-

oughly while still warm. Leave to set for 15–30 minutes. Spray soiled surfaces again, vigorously rinse with water, and then dry.

Maintenance

Regular care of your barbecue will help keep it operating properly. Inspect the gas supply parts at least twice a year and always after long periods of storage. Spider webs and other insect nests can cause blockages of the gas flow from the valve(s) to the burner(s). Remove all obstructions. Occasionally inspect and tighten all hardware as this may become loose if the barbecue is moved over rough or hard ground.

After a period of non-use you should perform a leak test before using the barbecue. If you are in any doubt, contact your local gas supplier or the who sold the barbecue. Before storing your barbecue for the winter, lightly grease all exposed metal parts to prevent corrosion. After winter storage and AT LEAST once during the season check the tubes for cracking, chafing, twisting or any other damage. A damaged tube **MUST** be replaced immediately as described in this manual.

For an extension of the lifespan of your barbecue, we recommend covering the barbecue with an OUTDOORCHEF barbecue cover after it has cooled off completely, to protect it from the elements. To avoid the accumulation of humidity, remove the barbecue cover after rain.

Troubleshooting

Gas does not light

- Check if the gas bottle valve is open.
- Make sure there is enough gas in the bottle
- Make sure that a spark is jumping from the electrode to the burner.

No spark

- Make sure the cables at the electronic ignition box and the electrode are plugged in and fit tightly at both connection points.
- Ensure that the battery is inserted properly (barbecues with electric ignition).
- Insert a new battery in the electric ignition type AA, (LR02) 1,5 Volt. Minus pole (-) inserted first (barbecues with electric ignition).

If you cannot start the barbecue after above mentioned troubleshooting, please contact your local dealer.

Warranty

1. Warranty

On purchasing this OUTDOORCHEF product from an authorised dealer, you have not only acquired the product but also a manufacturer warranty of up to three

years from DKB Household Switzerland AG ('DKB') subject to the following conditions.

This warranty shall solely apply to the rectification of defects that arise during proper use and are demonstrably attributable to material and/or manufacturing defects.

2. Procedure

On receipt of the product, immediately check that it is fully functional and for any defects. If the product purchased has an unexpected defect, please follow the procedure below (bring-in warranty):

- Please contact the dealer* from whom you purchased the product within 30 days of discovering the defect with the product/component, receipt, serial number and product number**
- Explain the situation by presenting the defective product/component or a photograph
- Once the dealer or DKB has inspected the defect, the free warranty shall enter into force pursuant to number 3 (subject to the reservation that the transport and dispatch costs shall be borne by the private original purchaser).

3. Scope of the warranty

The DKB manufacturer warranty is valid from the date of purchase for the private original purchaser. Warranty claims may only be made upon presentation of the original sales receipt.

The warranty services shall be provided at DKB's discretion by means of maintenance, the replacement of defective parts, the replacement of the product or, if the operation of the appliance is not impaired, through a price reduction. There shall be no entitlement to rescind from the sales agreement due to warranty claims. There shall be no entitlement to a replacement product during repairs.

The provision of warranty services shall neither extend nor re-start the warranty period. Replaced parts shall become the property of DKB. If the product is replaced, the warranty period shall re-start.

The warranty periods are:

- 3 years on the enamelled kettle (base and lid) against corrosion
- 3 years on the enamelled cooking grid against corrosion or burning through
- 3 years on all stainless steel parts against corrosion or burning through
- 2 years on all other manufacturing/material defects
- Any claim for damage to the enamel finish must be submitted within 30 days of purchase to be covered by the warranty. The warranty is only valid for new appliances which have not yet been used.

4. Exclusions

No defect, meaning no material or manufacturing defect as defined by these conditions, shall be deemed to exist and no warranty claims shall be validated under the following circumstances:

med to exist and no warranty claims shall be validated under the following circumstances:

- Normal wear and tear arising from the intended use.
- Defects and/or damage caused by the incorrect, improper or unintended use or improper installation, assembly and repair attempts by non-authorized persons.
- Defects and/or damage caused by non-compliance with the user guide or the operating/maintenance instructions (e.g. damage caused by the improper assembly or cleaning of the enamelled surfaces of the funnel or cooking grid, non-conductance of the leak test etc.).
- Unevenness, colour variations in the enamelling and minor imperfections (e.g. production-related support points on the lower edge of the lid or suspension points).
- Discolouration and damage to the product (e.g. finish colour) as a result of the weather (incl. hail), the improper (non-weather-protected) storage of the product or the improper use of chemicals.
- The formation of corrosion and rust as a result of the weather or the improper use of chemicals.
- Defects that do not notably impair the intended use or the benefits of the product.
- In general for wear-and-tear parts such as the cooking grid, funnel, burners, thermometer, ignition, electrodes, ignition cable, gas tube, gas pressure regulator, battery, heating element, reflector, aluminium protective foil and charcoal grid.
- Defects and/or damage resulting from modifications, using the product for purposes other than those intended or wilful damage.
- Defects and/or damage resulting from improper maintenance or repairs.
- Defects and/or damage resulting from the non-conductance of routine maintenance.
- Defects and/or damage that occurred in the original transit.
- Defects and/or damage resulting from force majeure.
- Defects and/or damage resulting from wear and tear during professional use (in hotels or restaurants, at events etc.).

DKB excludes all customer claims not expressly listed in these warranty conditions provided it is not subject to a mandatory legal obligation or liability. This shall also, and in particular, apply to claims for compensation due to non-fulfilment, the reimbursement of consequential damages arising from the defect, lost profit and transport damage not reported to the dealer within 30 days of the product being received.

OUTDOORCHEF operates a policy of continuous product development and improvement. As such we reserve the right to alter the products without prior notice.

The registered trademark OUTDOORCHEF is represented by the following company:

DKB Household Switzerland AG
Eggbühlstrasse 28
Postfach
8052 Zürich – Switzerland
www.dkbrands.com

* A list of dealers can be found on our website at www.outdoorchef.com.

** The serial number and product number can be found on your barbecue's data sticker (see the product user manual)

OUTDOORCHEF operates a policy of continuous product development and improvement. As such we reserve the right to alter product design and / or specification without prior notice

THIS USER GUIDE SHOULD BE KEPT AND STORED IN A PLACE THAT IS ACCESSIBLE AT ALL TIMES.

Manual Australian Gas Barbecues 2013_article number 19.120.09

Technical Information

Canberra / Perth

CE	0063
Gas	Propane/Butane 30/31
Heat Input max	12.80 KW
Gas consumption	932 g/h
Injector 28-30/37mbar	0.86 mm / marking: BE
Injector (50mbar)	0.74 mm / marking: AE

Auckland

CE	0063
Gas	Propane/Butane 30/31
Heat Input max	9.60 KW
Gas consumption	699 g/h
Injector 28-30/37mbar	0.86 mm / marking: BE
Injector (50mbar)	0.74 mm / marking: AE

Infrared Brenner (available on the Auckland model)

CE	0063
Gas	Propane/Butane 30/31
Heat Input max	6.20 KW
Gas consumption	451 g/h
Injector 28-30/37mbar	1.16 mm / marking: BP
Injector (50mbar)	1.00 mm / marking: AP

Side burner (available on the Auckland, Perth and Hamilton)

CE	0063
Gas	Propane/Butane 30/31
Heat Input max	3.80 KW
Gas consumption	276 g/h
Injector 28-30/37mbar	0.98 mm / marking: BK
Injector (50mbar)	0.85 mm / marking: AG

Cairns / Hamilton

CE	0063
Gas	Propane/Butane 30/31
Heat Input max	7.50 KW
Gas consumption	546 g/h
Injector 28-30/37mbar	0.78 mm / marking: BD
Injector (50mbar)	0.68 mm / marking: AD

Categories

I3 _{B/P} (30 mbar)	DK, FI, NL, NO, SE, LU, PL
I3 _{B/P} (50 mbar)	CH, AT, DE
I3 ₊ (28/30/37 mbar)	BE, CH, ES, FR, GB, IT, PT, CZ, RO

Electronic ignition

Auckland, Cairns, Canberra, Hamilton, Perth

Use type AA 1,5 Volt batteries for the electronic ignition.

Information for temperature indicator:

A tolerance of +/- 10% is possible.

[illegible]

[illegible]

Distribution:

OUTDOORCHEF

c/o DKB Household Switzerland AG
Eggbühlstrasse 28
CH-8052 Zürich

E-Mail: info@outdoorchef.ch
Internet: www.outdoorchef.ch

Serial number

